Stationary Mobile Food Preparation Unit Statewide Structural Inspection Report

DBA/Name:		Computer/Control/Decal Number:
Owner's Name:		Inspection Date:
Owner's Address:		Inspected By (Jurisdiction):
Operator's Name:		Inspected By (Inspector):
License Plate Number:	Vehicle Identification Number:	Approved by State Dept. of HCD: Yes No NA

This inspection <u>only</u> encompasses the structural requirements for stationary mobile food preparation units. Compliance with these requirements does not ensure approval to operate at any or all venues within the State. The local enforcement agency will make such a determination based upon conformance with these structural requirements and an evaluation of the proposed venue and operating site.

Compliance		EVTEDIOD DE	OUTDEMENTS		Compliance	
Yes	No	EXTERIOR RE	QUIREMENTS	Yes	No	
		Name, address, and telephone number of the owner, operator, permittee, or business name, permanently indicated in a contrasting color on two sides of the vehicle. The name lettering in minimum 3" high and 3/8" wide stroke. The address and telephone numbers are a minimum 1" high. §114294(a)	Compressor units that are not an integral part of equipment, auxiliary engines, generators and similar equipment are installed in an area that is completely separated from food preparation and food storage areas and accessible from outside the unit. §114294(b)			
		Entrance doors to food preparation areas are self-closing. §114292(a)	Adequate waste receptacles of easily cleanable construction, with tight-fitting lids are provided for customer use. §114291			
		INTERIOR RE	QUIREMENTS			
		Floors, walls, and ceilings are constructed so that surfaces are impervious, smooth and cleanable. §114295(c)	Space around pipes, conduits, or hoses that extend through cabinets, floors, or outer walls are sealed. The closure is smooth and easily cleanable. §114295(j)			
		Floor surfaces provide employee safety from slipping. §114295(c)				
		The juncture of the floor and walls are coved a minimum of 4" up the walls. §114295(c)	Waste receptacles are provided inside the vehicle. They are constructed to be smooth, nonabsorbent, and easily cleanable. §114295(I)			
		A clear, unobstructed height over the aisle of least 74" and a minimum of 30" of unobstructed horizontal aisle space are provided. §114295(c)	No smoking signs are posted in the food preparation area. §114295(m)			
		Construction joints and seams are sealed to provide smooth, easily cleanable surfaces. Soldered joints and seams are smooth to the touch. §114295(d)	Adequate electrical power is provided to operate the exhaust, lighting, and refrigeration systems, and any other accessories and appliances that may be installed in the unit. §114299			
		EQUIPMENT A	IND UTENSILS			
		All new and replacement food-related and utensil-related equipment meets applicable ANSI certified sanitation standards or in the absence of applicable ANSI sanitation certification has been approved by the local enforcement agency. §114065	All floor mounted equipment is sealed to the floor to prevent moisture from getting under the equipment or raised at least 6" off the floor by means of an easily cleanable leg and foot. §114295(f)			
		Food preparation areas, food storage areas, and all equipment and utensils are protected from potential contamination, kept clean, in good repair, and free of vermin. §114292(b)	Equipment, including the interior of cabinets or compartments are constructed so as to have smooth, easily accessible, and easily cleanable surfaces that are free from channels, crevices, flanges, ledges, sharp or jagged edges, or other cleaning or safety obstructions. Unfinished wooden surfaces are not provided. §114295(g)			
		All equipment is installed so as to be easily cleaned, prevent vermin harborage and provide adequate access for service and maintenance. Equipment is spaced apart or sealed together for easy cleaning. A minimum of 4" unobstructed space is provided beneath counter mounted equipment or between the sides of adjacent equipment. (Equipment that can be easily picked up and moved by one person and which has a flex connection, need not comply with the minimum leg height requirement.) Exposed	Food contact surfaces are designed and constructed so as to be easily cleanable and made of nontoxic, noncorrosive materials. §114295(h)			
			Adequate hot holding equipment and refrigeration equipment is provided in order to maintain foods in compliance with Section 113995. Refrigeration equipment conforms to the requirements of Section 113860. §113995 and §114299.5(i)			
J		threads, nuts, or rivets that interfere with cleaning are capped or sealed. §114295(e)	An accurate thermometer is provided in each refrigeration unit and an accurate metal probe thermometer is provided for			

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Compliance		VENTI	TILATION		Compliance	
Yes	es No VENTIL				Yes No	
		Mechanical exhaust ventilation is provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, and vapors; and which provides a reasonable level of comfort for employees. Mechanical exhaust equipment is installed in accordance with the Uniform Mechanical Code, except where otherwise determined by the State Department of Housing and Community Development. §114296(a) and §114296(b)	Grease gutters drain to an appropriate collecting receptacle that is fabricated, designed, and installed to be easily accessible for cleaning. §114296(f)			
			All ducts in the exhaust system have a minimum slope of at least 2" per linear foot. §114296(g)			
			All seams in the ducts are substantially tight to prevent the accumulation of grease. §114296(h)			
		Grease filters or other means of grease extraction are provided and constructed of steel or other approved material, and readily accessible for cleaning. §114296(c)	The ducts have sufficient clean-outs to make the ducts readily accessible for cleaning. §114296(i)			
		Every joint and seam is substantially tight. No solder is used, except for sealing a joint or seam. §114296(d)	Adequate make-up air is provided at the rate of that exhausted, mechanically through an air conditioning system, through			
		Every hood is installed to be thoroughly cleanable. §114296(e)	screened openings, or vents in the ceiling, but not through open doors or unscreened windows. §114296(j)			
		STOR	RAGE			
		Spare tires, related automotive equipment, or special tools relating to the mechanical operation are not stored in the food preparation or food storage areas. §114293(a)	A separate cabinet or drawer is provided for the storage of insecticides or other poisonous substances, if these substances are used. §114293(b)			
		Adequate and suitable space is provided for the orderly storage of food and food service materials. §114293(e)	Adequate facilities are provided for the storage of personal belongings, uniforms, linens, and similar items. §114293(c)			
		HANDWASHIN	IG FACILITIES			
		Unobstructed and easily accessible handwashing facilities that are separate from the utensil washing facilities are provided in the	The handwashing sink is at least 9"x9"x5" deep. §114295(b)			
		work area. §114295(b) Handwashing facilities are supplied with hot running water (at least 120°F) and cold running water (less than 101°F), through a mixing-type faucet. §114295(b)	The handwashing sink is separated from the utensil washing sink either by a distance of at least 2' or by a metal splashguard which has a height of at least 12", rounded corners, and extends from the back edge of the drainboard to the front edge of the drainboard. §114295(b)			
		Handwashing cleanser and single service towels are provided in permanently installed dispensers at the handwashing sink. §114295(b)	Handwashing signs are posted in the food preparation area. §114295(m)			
		UTENSIL WASH	ING FACILITIES			
		A two compartment metal utensil washing sink with dual integral metal drainboards is installed. NOTE: Effective 1/1/2001, newly constructed SMFPU's must provide a sink with three compartments. §114295(a)	Utensil washing facilities are supplied with hot running water (at least 120°F) and cold running water (less than 101°F), through a mixing-type faucet, equipped with a swivel spigot capable of servicing all sink compartments. §114295(a)			
		Each drainboard is a least the size of one of the sink compartments, sloped at least 1/8" per food to the sink compartment, with a minimum ½" lip or rim. §114295(a)				
		PASS-THROUGH WINDO	OW SERVICE OPENINGS			
		With the exception of the service openings, the entire food preparation and food storage areas are enclosed with a solid, easily cleanable material. §114298	Each service opening is provided with a solid or screened window, equipped with a self-closing device. Screening is at least 16 mesh per square inch. §114298			
		Service openings are limited to 216 square inches each and spaced at least 18" apart. §114298	The counter surface of the service openings is smooth and easily cleanable. §114298			
		SAF	ETY			
		All liquefied petroleum equipment meets applicable fire authority standards and has been approved by the fire authority, except where otherwise determined by the State Department of Housing	Light bulbs and tubes are covered with a completely enclosed plastic safety shield or its equivalent and installed so as not to constitute a hazard to personnel or food materials. §114295(k)			
	and Community Development. §114297(a)(1)		A first aid kit in an enclosed case is conveniently located. §114297(b)			
		A properly charged and maintained minimum 10 BC-rated fire extinguisher is properly mounted and readily accessible on the interior of the unit. §114297(a)(2)	All pressurized cylinders are securely fastened to a rigid structure of the vehicle. §114293(d)			
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Compliance Yes No		WATER SUPPLY / LIQUID WASTE		Compliance	
				Yes	No
		A water supply tank of sufficient capacity to furnish an adequate quantity of potable water for food preparation, cleaning, and handwashing purposes is provided. The tank must hold at least 30 gallons. §114299.5(a)*	The liquid waste tank has a capacity at least 50% greater than the potable water tank. If ice is utilized in the storage or display of food or beverages, an additional liquid waste tank holding capacity of at least 1/3 of the volume of the ice bin has been provided. §114299.5(c)*		
		Exterior hose-connection valves are at least 5' above the ground with an approved water connection, which is attached to the vehicle. §114299.5(a)	All tanks, lines, couplings, valves, and all other plumbing is designed, installed, maintained, and constructed of materials that will not contaminate the water supply, food, utensils, or equipment. §114299.5(d)		
		The water supply is from an approved potable water source. §114299.5(a)	The water and wastewater storage tanks are installed so as to be easily drained, flushed, and cleaned with an easily accessible outlet. §114299.5(e)*		
		The water system is designed and constructed using materials that enable water to be introduced without contamination. §114299.5(a)	Breather tubes or overflow pipe openings are protected from the entrance of dust, insects, and other contamination. §114299.5(e)*		
		The water system delivers at least one gallon per minute to each sink basin in the unit. §114299.5(a)	All waste lines are connected to the waste tank with watertight seals. §114299.5(e)*		
		A water heater with a minimum capacity of 3 gallons or an instantaneous heater capable of heating water to a minimum of 120°F, interconnected with the potable water supply and which operates independently of the vehicle engine is provided. §114299.5(b)	Hoses inside the unit and potable water tank connectors have matching connecting devices. Devices for external cleaning are not used for potable water purposes inside the unit. §114299.5(g)*		
syst	* Compliance with the asterisked sections may also be accomplished by directly connecting to approved on-site potable water and liquid waste distribution and collection systems. Prior to approval, the local enforcement agency must evaluate the proposed facilities at the specific venue site to determine that the facilities and methods of connecting to the on-site utilities are acceptable.				
		COMN	MENTS		
		• • • • • • • • • • • • • • • • • • • •	ust be kept on the vehicle at all times mary mobile food preparation unit.		
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